

Vegetarian Octopus Hot Dogs with Bush's® Bluey Baked Beans and Broccoli

Ingredients:

- 4 vegetarian hot dogs (made from tofu, soy, or seitan)
- 2 crowns of broccoli, cut into florets
- 1 can (15.8 oz) Bush's® Bluey Baked Beans, warmed

Instructions:

1. **Prepare the Octopus Hot Dogs:** Cut each vegetarian hot dog in half. Then, make 4 cuts two-thirds of the way through the bottom (cut end) of each half to create 8 "legs." Repeat for all hot dogs.
2. **Cook the Broccoli:** Bring a medium pot of water to a boil. Add the broccoli florets and cook until crisp-tender, about 2–3 minutes. Remove with a slotted spoon.
3. **Curl the Hot Dogs:** Add the vegetarian hot dogs to the same pot of boiling water. Cook for about 1 minute, or until the cut ends curl into "octopus legs."
4. **Serve:** Plate the hot dogs alongside the broccoli and a generous spoonful of warmed baked beans.